

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO - GRANDE MANGER	38	0	No	<p>THE COLD UNIT 14309 WAS MARKED "OUT OF ORDER".</p> <p>Expecting new door seals, 14 July. Once received and fitted Fridge will be returned to service. Indent Number is TDV030075, verbal order was raised and items are due 14 July.</p>
2	FUN ZONE	22	0	No	<p>ENSURE THAT A SPONGE IS NOT BEING USED IN THE SANITIZING BUCKET.</p> <p>The sponges were there fore general cleaning and not for sanitizing for which special clothes are provided</p>
3	LIDO - HOT GALLEY	33	1	No	<p>THE LIGHT COVERS WERE SOILED WITH A GREASY FOOD RESIDUE.</p> <p>Corrected. The units have been cleaned.</p>
4	POTABLE WATER	08	0	No	<p>THE PRESSURE DIFFERENCE WAS NOT BEING DOCUMENTED WHEN SERVICING THE TESTABLE REDUCED PRESSURE BACKFLOW ASSEMBLIES.</p> <p>Recent records have pressure differential recorded, and all future records will have also. Amos (preventative maintenance system) has standard test procedures for RPZ backflow preventors. Job description details requirements for type of valve being tested. Record of maintenance details pressures recorded.</p>
5	LIDO - SOUP STATION	33	1	No	<p>THE SCUPPERS LOCATED IN THE SOUP AREA HAD SOME SLIGHT CORROSION.</p> <p>Corrected. After heavy cleaning the scuppers look good, and no corrosion is present, location will be monitored, damage to grids repaired.</p>
6	MAIN GALLEY - DECK 6	33	1	No	<p>GAPS WERE NOTED ON THE BULKHEAD ABOVE THE KETTLES IN THE SOUP STATION.</p> <p>Specialist Repairer (Harbour Stainless-Vancouver) already arranged for 14 July, work list given to Inspectors.</p>
7	MAIN GALLEY - DECK 6	21	1	No	<p>HOLES WERE NOTED ON THE EXTERIORS OF THE DEEP FRYER UNITS WHERE SIGNS WERE MISSING IN THE GRILL SECTION.</p> <p>As Item 6, these holes added to work-list, do not intend to replace plastic maker name sign.</p>
8	MAIN GALLEY - DECK 6	33	1	No	<p>THE GROUT ON THE DECK WAS MISSING IN SOME AREAS IN THE GRILL SECTION.</p> <p>Area grouting completed. This is also an ongoing maintenance issue.</p>
9	MAIN GALLEY - DECK 6	21	1	No	<p>THE SEAL AROUND THE ELRO CERAMIC HOT PLATE IN THE PASTRY WAS PEELING AND MISSING IN SOME AREAS.</p> <p>Ordering proper Sealant (Pactan 6078). High temperature sealant is available through Tech purchasing from Sea-king and others.</p>
10	CREW GALLEY	27	0	No	<p>THE GRILL DRIP PAN WAS SOILED WITH FOOD AND GREASE RESIDUE.</p> <p>Corrected. These units have been deep cleaned</p>
11	CREW GALLEY	26	0	Yes	<p>THE FRYER COILS WERE SOILED WITH CARBONIZED RESIDUE.</p> <p>Corrected. These units have been deep cleaned</p>
12	MAIN GALLEY - DECK 5	21	1	No	<p>THE TECHNICAL UNIT IN BETWEEN THE ELRO TILTING PANS IN THE SAUCE AREA WAS SOILED WITH FOOD RESIDUE.</p> <p>Corrected. These units have been deep cleaned</p>
13	MAIN GALLEY - DECK 5	21	1	No	

THE TECHNICAL UNIT IN BETWEEN THE ELRO TILTING PANS IN THE VEGETABLE PREPARATION AREA HAD PEELING AND EXCESSIVE SEALANT ON IT. A HOLE WAS NOTED WHERE A SCREW WAS MISSING.

Repaired on day of inspection

Dawn Princess

6/27/2003

No	Location	Ref	Points	Critical	Description
14	BUTCHER SHOP	18	0	Yes	GROUND BEEF WAS STORED ON A SHELF ABOVE STEAKS IN THE WALK-IN REFRIGERATOR.
Food handlers have been informed of the requirement and have been educated as to the reason.					
15	VEGETABLE PREPARATION	21	1	No	THE SEALS ON THE DOORS OF THE POTATO PEELERS WERE PEELING AND LOOSE.
Corrected. All seals renewed, 28 June 2003.					
16	VEGETABLE PREPARATION	27	0	No	THE SEALS ON THE DOORS OF THE POTATO PEELERS WERE SOILED WITH FOOD RESIDUE.
Corrected. These units have been deep cleaned					
17	LA PATISSERIE BAR	30	1	No	A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK IN THE PANTRY.
Corrected. Receptacle replaced.					
18	ATRIUM BAR	30	1	No	A SIGN STATING "WASH HANDS OFTEN" WAS NOT POSTED AT THE HANDWASH SINK. WASTE RECEPTACLES WERE NOT PROVIDED AT THE HANDWASH SINKS IN THE BAR AND IN THE PANTRY.
Corrected. The sign has been posted					
19	RIVERIA BAR	30	1	No	A SIGN STATING "WASH HANDS OFTEN" WAS NOT POSTED AT THE HANDWASH SINK. PAPER TOWELS WERE NOT PROVIDED AT THE HANDWASH SINK.
Corrected – the sign has been posted and the paper towels have been replenished.					
20	RIVERIA BAR	33	1	No	A FEW CRACKED DECK TILES WERE NOTED IN THIS AREA.
Ongoing maintenance has been carried out by Tile Connection-Vancouver and further visits are arranged to complete this work, during Vancouver call.					
21	FOOD SERVICE GENERAL	21	1	No	PEELING AND MISSING SEALANT AND SOME HOLES WERE NOTED ON THE NON-FOOD CONTACT SURFACES OF EQUIPMENT THROUGHOUT THE FOOD SERVICE AREAS.
Repaired and ongoing maintenance.					
22	FOOD SERVICE GENERAL	33	1	No	CRACKED AND BROKEN DECK TILES AND GROUT, AND GAPS AND PEELING SEALANT ON BULKHEADS AND DECKHEADS WERE NOTED THROUGHOUT THE FOOD SERVICE AREAS.
Repaired and ongoing maintenance.					
23	PROVISIONS	36	0	No	THE LIGHT LEVELS IN SOME OF THE WALK-INS DID NOT APPEAR TO BE ADEQUATE.
Survey being carried out with light meter, new fittings being ordered for Frozen Fish Room.(one light was out of order at inspection and is being replaced)					
24	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO

USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV
USE EMAIL MESSAGE SUBJECT LINE: DAWN PRINCESS - CAS - 6/27/2003.